

# COL DE MAR

## PROSECCO DOC MILLESIMATO | EXTRA DRY

### VINEYARD PRODUCTION

Province of origin: Venice  
Variety: 100% Glera  
Elevation: 11 metres a.s.l.  
Type of soil: alluvial clayey limestone  
Vineyard aspect: north - south  
Growing method: Sylvoz  
Vine density: 3,000 plants per hectare  
Production: 15,000 - 18,000 kg  
per hectare  
Harvest: beginning of September  
Harvesting method: mechanical

### WINERY PRODUCTION

Vinification: the grapes are white vinified.  
Crushing is followed by soft pressing.  
Primary fermentation: on selected yeasts at a  
controlled temperature of 15 - 16 °C  
for 20 - 25 days.  
Malolactic fermentation: no  
Secondary fermentation: Martinotti-Charmat  
method. On selected yeasts at a controlled  
temperature of 15 - 16 °C for 20 - 25 days.  
Maturation in pressure tanks: 2 months  
Ageing in bottle: 1 month  
Potential winery production: 84,000 bottles  
per year.

### TECHNICAL ANALYSIS

Alcohol: 11.50% vol.  
Residual sugar: 12 - 13 grams per litre  
Acidity: 5.80 - 6.30 grams per litre  
Overpressure: 5.25 - 5.50 atm  
Sulfites: 80 - 120 mg per litre



### TASTING NOTES

Colour: dull straw with bright, silky froth.  
Perlage: fine and lingering.  
Bouquet: subtle, pleasantly fruity with hints  
of acacia blossoms.  
Flavour: well-balanced and velvety.  
Serving temperature: 5 - 6 °C  
Type of glass: elongated slender bowl on a  
slim stem (flute).

### SERVING SUGGESTIONS

Excellent as an aperitif and intriguing with  
Mediterranean dishes containing fruit.

### WINE LIST INDICATION

Prosecco DOC  
Millesimato EXTRA DRY  
COL DE MAR

### SHELF LIFE AND STORAGE

Storage: keep in a cool dry place, away  
from sources of light and heat.  
Shelf life: drink preferably within two  
years of vintage.

### PACKAGING

Sizes available: 750 ml bottles.  
Packaging: boxes of six bottles  
packed upright.  
Pallets: 80 x 6-bottle boxes on 5 rows of  
16 packs, or 96 x 6-bottle boxes on 6 rows  
of 16 packs.



  
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# COL DE MAR

## PROSECCO DOC MILLESIMATO | EXTRA DRY MAGNUM 1,5 LITERS

### VINEYARD PRODUCTION

Province of origin: Venice  
Variety: 100% Glera  
Elevation: 11 metres a.s.l.  
Type of soil: alluvial clayey limestone  
Vineyard aspect: north - south  
Growing method: Sylvoz  
Vine density: 3,000 plants per hectare  
Production: 15,000 - 18,000 kg  
per hectare  
Harvest: beginning of September  
Harvesting method: mechanical

### WINERY PRODUCTION

Vinification: the grapes are white  
vinified. Crushing is followed by soft  
pressing.  
Primary fermentation: on selected  
yeasts at a controlled temperature of  
15 - 16 °C  
for 20 - 25 days.  
Malolactic fermentation: no  
Secondary fermentation:  
Martinotti-Charmat method.  
On selected yeasts at a controlled  
temperature of 15 - 16 °C for  
20 - 25 days.  
Maturation in pressure tanks: 2 months  
Ageing in bottle: 1 month  
Potential winery production: 4,000  
bottles per year.

### TECHNICAL ANALYSIS

Alcohol: 11.50% vol.  
Residual sugar: 12 - 13 grams per litre  
Acidity: 5.80 - 6.30 grams per litre  
Overpressure: 5.25 - 5.50 atm  
Sulfites: 80 - 120 mg per litre

### TASTING NOTES

Colour: dull straw with bright,  
silky froth.  
Perlage: fine and lingering.  
Bouquet: subtle, pleasantly fruity  
with hints of acacia blossoms.  
Flavour: well-balanced and velvety.  
Serving temperature: 5 - 6 °C  
Type of glass: elongated slender  
bowl on a slim stem (flute).

### SERVING SUGGESTIONS

Excellent as an aperitif and  
intriguing with Mediterranean dishes  
containing fruit.

### WINE LIST INDICATION

Prosecco DOC  
Millesimato EXTRA DRY  
COL DE MAR

### SHELF LIFE AND STORAGE

Storage: keep in a cool dry place,  
away from sources of light and heat.  
Shelf life: drink preferably within two  
years of vintage.

### PACKAGING

Sizes available: 1500 ml bottles.  
Packaging: boxes of 1 bottle  
packed upright.  
Pallets: 220 boxes of 1 bottle with  
55 bottles for rows.



  
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# COL DE MAR

## PROSECCO DOC MILLESIMATO | EXTRA DRY JEROBOAM 3 LITERS

### VINEYARD PRODUCTION

Province of origin: Venice  
Variety: 100% Glera  
Elevation: 11 metres a.s.l.  
Type of soil: alluvial clayey limestone  
Vineyard aspect: north - south  
Growing method: Sylvoz  
Vine density: 3,000 plants per hectare  
Production: 15,000 - 18,000 kg  
per hectare  
Harvest: beginning of September  
Harvesting method: mechanical

### WINERY PRODUCTION

Vinification: the grapes are white  
vinified. Crushing is followed by soft  
pressing.  
Primary fermentation: on selected  
yeasts at a controlled temperature of  
15 - 16 °C  
for 20 - 25 days.  
Malolactic fermentation: no  
Secondary fermentation:  
Martinotti-Charmat method.  
On selected yeasts at a controlled  
temperature of 15 - 16 °C for  
20 - 25 days.  
Maturation in pressure tanks: 2 months  
Ageing in bottle: 1 month  
Potential winery production: 1,000  
bottles per year.

### TECHNICAL ANALYSIS

Alcohol: 11.50% vol.  
Residual sugar: 12 - 13 grams per litre  
Acidity: 5.80 - 6.30 grams per litre  
Overpressure: 5.25 - 5.50 atm  
Sulfites: 80 - 120 mg per litre



### TASTING NOTES

Colour: dull straw with bright,  
silky froth.  
Perlage: fine and lingering.  
Bouquet: subtle, pleasantly fruity  
with hints of acacia blossoms.  
Flavour: well-balanced and velvety.  
Serving temperature: 5 - 6 °C  
Type of glass: elongated slender  
bowl on a slim stem (flute).

### SERVING SUGGESTIONS

Excellent as an aperitif and  
intriguing with Mediterranean dishes  
containing fruit.

### WINE LIST INDICATION

Prosecco DOC  
Millesimato EXTRA DRY  
COL DE MAR

### SHELF LIFE AND STORAGE

Storage: keep in a cool dry place,  
away from sources of light and heat.  
Shelf life: drink preferably within two  
years of vintage.

### PACKAGING

Sizes available: 3000 ml bottles.  
Packaging: boxes of 1 bottle  
packed upright.  
Pallets: 108 boxes of 1 bottle with  
36 bottles for rows.



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